

# The **SNOWY MOUNTAIN PUB** & Brewery

## APPETIZERS

### Spent Grain Pretzel Bites (10)

House made from grain used in our brewery, served with smoky beer cheese sauce.

### Nachos (10)

Tortilla chips topped with black olives, green onion, pickled jalapeño, and pico. Finished with queso and a cilantro lime sauce drizzle.

ADD: CARNE ASADA OR SMOKED PULLED CHICKEN +5

### Chips and Dip (8)

House made tortilla chips. Served with roasted salsa and queso.

### Chicken Wings (15)

1lb of house wings tossed in one of our signature sauces. Served with celery, and carrots.

SIGNATURE SAUCE: BLACK PORTER BBQ, SWEET ASIAN, SPICY CAROLINA BBQ, OR BUFFALO.

### Spinach and Artichoke Dip (12)

Fontina cheese, spinach, artichokes, fresh basil, and cream cheese. Served with crostini.

### Fried Cheese Curds (12)

Side of Aspen Alley Amber honey mustard.

### Snowy Mountain Cutting Board (15)

Cheese board with smoked cheddar, smoked kielbasa, Fuji apple, Aspen Alley Amber honey mustard, and lavosh crackers.

## SALADS

CHOICE OF DRESSING:

HONEY MUSTARD, BALSAMIC, BLUE CHEESE, RANCH, OR 1000 ISLAND

### Strawberry Shrimp Salad (14)

Avocado, strawberries, pickled onion, goat cheese, and bacon bits.

### Iceberg Wedge Salad (12)

Baby iceberg wedge topped with blue cheese, bacon, candied pecans, cherry tomatoes and red onion, with a cherry balsamic drizzle.

### Classic Caesar Salad (12)

Hearts of Romaine, tossed with house made caesar dressing, garlic croutons and grated parmigiano reggiano.

ADD: GRILLED SHRIMP, SALMON OR PULLED CHICKEN +5

### House Salad (10)

Mixed greens, tomato, red onion, cucumbers, croutons.

## TACOS

3 TACOS TOPPED WITH CABBAGE, PICO, COTIJA CHEESE, CILANTRO LIME SAUCE AND FRESH LIME. SERVED WITH TORTILLA CHIPS AND SALSA. CHOICE OF SOFT FLOUR OR SOFT CORN TORTILLAS.

### Carne Asada (15)

Grilled marinated sirloin.

### Pulled Chicken (13)

Smoked pulled chicken.

### Pulled Pork (13)

Smoked pulled pork.

### Volcano Shrimp (15)

Lightly fried shrimp tossed in spicy mayo.

### Veggie (13)

Mixture of sautéed red pepper, onion, mushroom and roasted garlic.

Ask About

### LOYALTY LUNCH CARD

1 1<sup>st</sup> Lunch is Free!!

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SNOWY MOUNTAIN BREWERY  
PUNCH CARD

10 BEERS FOR \$30.00

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NO EXPIRATION DATE

PARTIES OF 8 OR MORE WILL HAVE AN AUTOMATIC 20% GRATUITY ADDED. THANK YOU FOR DINING WITH US!

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## PIZZA

14" PIZZA TOPPED WITH MOZZARELLA CHEESE,  
RED SAUCE, AND ITALIAN SEASONINGS.  
10" CAULIFLOWER CRUST (GF) +3

### Garlic Cheese Bread (14)

14" crust topped with garlic butter and mozzarella cheese.

### Cheese (12)

### Pepperoni (13)

### Hawaiian (15)

Grilled pineapple and ham.

### Veggie (16)

Mushroom, caramelized onion, sun dried tomato, and artichoke. Topped with citrus arugula salad.

### Carnivore (16)

Pepperoni, sausage and ham.

### Ultimate (18)

Pepperoni, sausage, ham, caramelized onion, pickled jalapeños, mushroom and black olives.

## BURGERS

SERVED WITH YOUR CHOICE OF SIDE  
SUB: PORTOBELLO FOR ANY BURGER PATTY

### \*Classic Bacon Cheese Burger (13)

(½ lb) ground sirloin patty, topped with cheddar cheese & hickory smoked bacon. Served on a sesame seed Brioche bun with lettuce, tomato slice and onion relish.

### \*Mushroom Swiss Burger (13)

(½ lb) ground sirloin patty, topped with Swiss cheese, and sautéed mushrooms. Served on a sesame seed Brioche bun.

### \*BYO Burger (10)

(½ lb) ground sirloin patty served on a sesame seed Brioche bun with shredded lettuce and tomato.

ADD:

AMERICAN, PEPPER JACK, SWISS, CHEDDAR, BLUE CHEESE,  
MUSHROOMS, CARAMELIZED ONIONS, JALAPENOS + \$1EA.

ADD: BACON + \$3 EA.

## SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE

### French Dip (15)

Slow roasted prime rib sliced thin, topped with swiss cheese and caramelized onion. Served on a french roll with garlic mayo and au jus.

### North Platte Cheese Steak (15)

Slow roasted prime rib sautéed with a mixture of red peppers, onion, mushroom, and roasted garlic. Topped with cheese sauce, served on a french roll with garlic mayo.

### Snowy Mountain Reuben (13)

Corned beef, sauerkraut, swiss cheese and 1000 Island dressing on rye bread.

### Chicken Fried Steak Sandwich (13)

Tender cube steak fried crispy. Served with lettuce, tomato, onion, and horseradish sauce, served on sesame seed brioche bun.

### Honey Stung Chicken Salad Sandwich (13)

All white meat chicken diced and tossed with, red onion, celery, and honey yogurt. Topped with toasted almonds, green onion and Asian slaw on a sesame seed brioche bun.

### BBQ Pulled Pork Sandwich (13)

Lightly smoked pork butt tossed in our own Ironhorse Ale BBQ sauce topped with coleslaw. Served on a sesame seed brioche bun.

### Hot Springs BLT (11)

Apple wood smoked bacon, fresh tomato, iceberg lettuce, and garlic mayo, served on a sesame seed brioche bun.

## SIDES

- Smoked Brisket
- Sweet Potato Baked Beans
- Smashed Potato Salad
- French Fries
- Beer Battered Onion Rings
- Side Salad

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# EVENING FEATURES

DAILY, STARTING @ 5PM

INCLUDES A SIDE SALAD

## \*8oz Filet Mignon (36)

Char grilled to perfection, served with a demi glace roasted potatoes and chef choice vegetable.

## \*14oz Ribeye (36)

Char grilled to perfection, served with garlic rosemary jus, garlic mashed potatoes and chef choice vegetable.

## Grilled Atlantic Salmon (24)

Seasoned with lemon zest, salt and pepper, char grilled and served over asparagus and toasted almond pilaf; topped with lemon butter and a cherry balsamic reduction.

## Shrimp Scampi (24)

Sautéed shrimp, tossed with papperdeli pasta, garlic, cherry tomatoes, fresh basil and white wine, finished with whole butter and lemon.

## Smoked Pe Kin Chicken (26)

Half smoked chicken, served crispy with an orange glaze, jasmine rice and Asian slaw.

## BBQ Pork Ribs (18)

Half rack lightly smoked pork ribs with our own Ironhorse Ale BBQ sauce, served with house made smoked brisket baked beans, and smashed potato salad.



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